# PA' PICAR ~ FOR SHARING

| | HALF | FULL |
|---|---|---|
| **PLATO IBÉRICO**<br>*Jamón serrano, salchichon, chorizo, picos, olives* | $15 | $29 |
| **PLATO DE QUESOS**<br>*Manchego, Tetilla, Caña de Cabra, miel de abeja, picos* | $11 | $21 |
| **ACEITUNAS**<br>*House-marinated olives* | $7 | $13 |
| **PAN CON TOMATE**<br>*House-made sourdough, grated tomato, garlic* | $5 | $9 |
| **CROQUETAS DE JAMÓN**<br>*Fried creamy bechamel, serrano ham bits* | $8 | $15 |
| **PATATAS FRITAS**<br>*House fries* | $4 | $8 |
| **ALBONDINGAS**<br>*Classic meatballs, rich red sauce* | $7 | $13 |
| **PISTO MANCHEGO**<br>*Stewed tomatoes, onions, zucchini, eggplant, red peppers, olive oil* | $6 | $12 |
| **SETAS AL AJILLO**<br>*Baked mushrooms, minced garlic, olive oil, parsley* | *Chorizo option* | $10<br>$12 |
| **HABAS BLANCAS**<br>*Slow-braised giant white beans, extra virgin olive oil* | $8 | $16 |
| **PATATAS ALIÑADAS**<br>*Potatoes, spring onions, sweet onion, fresh parsley* | $6 | $12 |
| **PAN FRESCO**<br>*Daily fresh-baked bread varieties featuring seasoned olive oil* | | $5 |
| **CURTIDO DE REMOLACHA**<br>*Roasted beet salad, fresh vinaigrette, herbs* | $6 | $12 |
| **GILDAS**<br>*Rotating Basque skewers* | $5 | $9 |
| **PATATAS BRAVAS**<br>*Crispy potatoes with brava sauce and garlic aioli* | | $10 |

## CONSERVAS ~ TINNED FISH ~

*Served with pickles and house-made potato chips*

| | |
|---|---|
| **MEJILLONES (MUSSELS)** | $17 |
| **SARDINAS (SARDINES)** | $17 |
| **CALAMAR GIGANTE (GIANT SQUID)** | $17 |

## PAELLA WEEKEND

*Traditional Valencian & seafood paellas*
*served between 11am - 3pm*
*Saturday & Sunday until gone!*

TASCA MADRID
*Spanish Cuisine*

# LUNCH
## 11AM-3PM

## *$3 Tapas at the bar*

## MENÚ DEL DÍA
~ MENU OF THE DAY ~ **$28**

AVAILABLE Monday - Friday, from 11AM-3PM
*three-course prix fixe lunch,*
*in the Spanish tradition - rotates daily!*

## ENSALADA Y SOPA ~ SALAD & SOUP

| | |
|---|---|
| **SOPA DEL DIA**<br>*Soup of the day* | $9 |
| **ENSALADA DE LA CASA**<br>*House salad* | $8 |

## BOCADILLOS ~ SANDWICHES

*Sandwiches served with*
*house-made potato chips on freshly-baked bread*

| | |
|---|---|
| **JAMÓN Y QUESO**<br>*Ham, cheese, tomato, garlic, and olive oil* | $17 |
| **SALCHICHÓN & TETILLA**<br>*Salchichón sausage, creamy tetilla cheese, pippara aioli, sweet roasted piquillo peppers, fresh basil* | $17 |
| **ALBONDINGAS**<br>*Classic meatballs, rich red sauce, garlic aioli* | $15 |
| **CALAMARES**<br>*Crispy calamari sandwich with Verde sauce and garlic aioli* | $16 |

## POSTRES ~ DESSERTS

| | |
|---|---|
| **TARTA RUSTICA**<br>*Filled with seasonal fruit and topped with ice cream* | $10 |
| **SUFLE DE CHOCOLATE**<br>*Served with fruit compote* | $9 |
| **PASTEL DE QUESO DE LA VIÑA**<br>*Topped with caramel or seasonal fruit sauce* | $11 |
| **CREMA CATALANA**<br>*Smooth custard topped with crunchy, burnt sugar crust* | $9 |
| **TARTA DE SANTIAGO**<br>*Traditional almond cake from Santiago de Compostela* | $8 |
| **CARROT CAKE**<br>*Caramel filling, cream cheese frosting, and cake crumbs* | $9 |
| **OLIVE OIL & ORANGE CAKE**<br>*Soft citrus cake with candied orange* | $9 |

*Parties of 8 or more will be subject to an automatic 20% gratuity.*

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.*